

## tasting menu

thousand-year-old quail egg, potage, ginger

oyster, pork belly, kimchi

potato salad with anchovy

monkfish liver, alliums, mustard, brioche

eel, feuille de brick, crème fraîche, lime

mozzarella, basil, xo sauce

salt and pepper squid

foie gras xiao long bao

omasum tripe, shrimp, yellow chive, lovage

asparagus, sunchoke, almond, cherry blossom

chicken velvet, abalone,  
abalone mushroom, chrysanthemum

sea bass, lobster, lily bulb

duck, celery, scallion, Shaoxing wine, black truffle bun

beef braised in pear, beech mushroom,  
sunflower seeds and leaves

"shark's fin" soup, dungeness crab,  
Jinhua ham, black truffle custard

strawberry, white chocolate, yuzu

caramel, prune, coffee, cashew, thyme

chocolates

available for the entire table only 180